



THE COUNTRY HOUSE

AT BLUESTONE

Celebrate Your Big Day At Bluestone

SPECIALTY FEATURES

Grand Clubhouse & Ballroom

Formal Outdoor Garden Available for Ceremony or Cocktail Hour

Outdoor Patio & Fire Pit Available for Cocktail Hour or Reception

Panoramic Views of Bluestone Country Club Golf Course

Bar and Cocktail Lounge

Valet Parking

Dinner & Dancing for Up to 320 Guests

Congratulations on your engagement! We are excited to be considered for such a special occasion.

At The Country House at Bluestone, we offer personalized expertise for your special day.

A wedding celebration deserves a venue with excellent food, superb service and an outstanding setting.

Our team of expert staff will do everything necessary to create a memorable experience for you, your family and friends.

We look forward to celebrating with you!

Alicia Maestas | Director of Sales & Events

Alicia@BluestoneCC.com | 215.646.2300 x3

711 Boehms Church Road, Blue Bell, PA 19422

Your Special Day Includes the Following

CEREMONY

Pre-Ceremony Beverage Greeting
Two Suites Available for Wedding Party

COCKTAIL HOUR

5 Hour Premium Open Bar
12 Passed Hors d'oeuvres of Your Choice
5 Stations Including Hot, Cold & Interactive Displays
Custom Ice Sculpture
Signature Cocktail

RECEPTION

Champagne Toast
Wine Service During Dinner
Water Glass Garnished with Lemon Slice or Cucumber
Choice of Salad Served with Rolls & Butter
Choice of 3 Entrées + Vegetarian Option
Decadent Dessert Display with Adult Float Station
Custom Wedding Cake & Coffee Station
To-Go Coffee Bar as Guests Leave

ENHANCED DÉCOR

Amber Up-Lighting Around Ballroom
Assortment of Colors for Table Linens & Napkins
Custom Printed Menus

ATTENDANTS

Maître D' Available to Wedding Party for Entire Experience
Personal Event Coordinator
Valet Parking
Coat Room Attendant (Seasonal)

Enjoy a Round of Golf for 4 Guests at Bluestone Country Club Golf Course

PREMIUM BAR PACKAGE

INCLUDED IN YOUR PACKAGE

DOMESTIC & IMPORTED BOTTLED BEERS

Stella Artois, Type A IPA, Amstel Light, Coors Lite, Miller Light,
Yuengling Lager & Corona

SELECTION OF WINES

Pinot Grigio, Chardonnay, Riesling, Cabernet Sauvignon, Malbec & Pinot Noir

VODKA

Grey Goose, Tito's, Kettle One, Absolut & Stolichnaya

RUM

Bacardi, Malibu & Captain Morgan

GIN

Bombay Sapphire, Blue Coat, Beefeater, Bombay & Tanqueray

TEQUILA

Sauza Gold, Sauza Silver & Espolon Blanco

BOURBON

Bulleit, Makers Mark & Jim Beam

WHISKY

Bulleit Rye, Crown Royal, Jameson, Canadian Club, Jack Daniels, Seagram's 7 & VO

SCOTCH

J&B, Dewar's & Cutty Sark

BRANDY / COGNAC

Courvoisier, Hennessy, Martell & Christian Brothers

SPECIALTY

Godiva, Bailey's, Amaretto D'Amore, Kahlua, Sambuca & Southern Comfort

* YOU MAY ALSO CHOOSE FROM A SELECTION OF WINE UPGRADES FOR AN ADDITIONAL CHARGE

Cocktail Hour ~ 12 Passed Hors D'oeuvres

GF = CAN BE PREPARED GLUTEN - FREE | V = VEGAN OPTION

COLD OPTIONS

Watermelon, Tomato & Feta Skewer ^{GF}	Deviled Egg ^{GF}
Smoked Salmon Deviled Egg ^{GF}	Lobster Salad Slider ^{GF}
Tuna Tartare & Wonton Crisp	Shrimp Cocktail ^{GF}
Smoked Salmon Crostini	Pesto Filled Balsamic Strawberry ^{GF}
Yucatan Crab Chip ^{GF}	Beef Carpaccio Cigar ^{GF}
Prosciutto Wrapped Melon ^{GF}	Hummus & Roasted Mushroom Crostini ^V

HOT OPTIONS

Sweet Chili Chicken Bite	Lollipop Lamb Chop ^{GF}
Sausage Stuffed Mushroom	Miniature Cuban
Cheesesteak Dumpling	Cherry Blossom Tart
Corn & Edamame Quesadilla	Chicken Cordon Bleu Puff
Pig in a Blanket	Chicken Empanada
Coconut Crusted Shrimp	Lobster Newburg in Phyllo
Beef Wellington	Maui Shrimp Spring Roll
Miniature Spinach & Artichoke Bowl	Peach BBQ Brisket Wrapped Pork Belly ^{GF}
Tempura Curry Cauliflower ^V	Cinnamon Sweet Potato Puff
Scallop Wrapped in Bacon ^{GF}	Wild Mushroom Profiterole
French Onion Soup Bowl	Lamb Samosa
Seasonal Soup Shooter ^{GF}	Four Cheese Arancini ^{GF}
Goat Cheese & Tomato Tart	Ginger Chicken Meatballs
Crab Stuffed Mushroom	Korean Beef Taquitos
Buffalo Chicken Tart	Chicken Lemongrass Potsticker
Miniature Crab Cake	Vegetable Dumpling ^V

Cocktail Hour ~ 5 Stationed Hors D'oeuvres

EACH STATION IS INCLUDED IN YOUR PACKAGE

GOURMET CHEESE

Assorted Local & International Cheeses

Traditional Accompaniments & Crostini

ITALIAN MARKET

Fresh Mozzarella & Baby Tomato Salad

Olive Oil & Aged Balsamic Dressing

Antipasti Platter

Salami, Capicola, Mortadella, Pepperoni, Artichokes & Olives

Marinated & Grilled Vegetables

DELUXE SUSHI

FRESH ROLLS, PICKLED GINGER, WASABI, GLUTEN-FREE SOY SAUCE & CHOPSTICKS

Assorted Maki & Sashimi

Examples Include *Spicy Tuna, California, Ebi (Shrimp), Vegetable*

SLIDER STATION

Choice of 2 Sliders

Crab Cake, Prime Beef, Braised Short Ribs, Turkey, Ahi Tuna, Portobello or Impossible Burger

Accompaniment Examples

Sriracha Ketchup, Dijon Mustard, Garlic Mayonnaise, Mushrooms, Onions & Pickles

FRENCH FRY BAR

Choice of 2 Fries

Krinkle-Cut, Curly, Boardwalk, Sweet Potato or Tater-tots

Accompaniments

Bacon, Vinegar, Parmesan Cheese, Old Bay & Ketchup

Let the Reception Begin

SALAD SELECTION

CHOOSE 1 OF THE FOLLOWING TO INCLUDE ON MENU

Bluestone Salad

*Field Greens, Carrots, Golden Raisins, Dried Cranberries, Toasted Sunflower Seeds,
Goat Cheese, Herb Crostini & Champagne Vinaigrette*

Caesar Salad

Romaine, Parmesan Cheese, Crostini & Caesar Dressing

House Salad

Field Greens, Cucumber, Heirloom Tomato, Carrots & Basil Infused Balsamic

Baby Kale Salad

Baby Kale, Avocado, Grapefruit Supremes & Olive Oil

Arugula Salad

Arugula, Honey Roasted Black Pepper Pears, Goat Cheese & Olive Oil

SELECT YOUR VEGETABLE

Broccoli

Haricots Verts

Brussels Sprouts

Cauliflower Rice

Asparagus

Slow Roasted Tomatoes

SELECT YOUR STARCH

White & Wild Rice Pilaf

Rosemary Roasted Potatoes

Smashed Garlic Red Bliss Potatoes

Whipped Potatoes with Chives

3 Entrée Selections (+Vegetarian Option)

CHOOSE 3 OF THE FOLLOWING TO INCLUDE ON MENU | ENTRÉE COUNTS WILL BE PROVIDED PRIOR TO EVENT
VEGETARIAN OPTIONS WILL BE AVAILABLE UPON REQUEST

VEAL CHOP | FRENCH CUT CHICKEN | DUCK BREAST | PORK CHOP

Lemon Beurre Blanc
Red Wine & Black Mission Fig Glaze
Roasted Red Pepper Cream
Orange Ginger Glaze
Herbed Jus Lié

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FILET MIGNON | NEW YORK STRIP | BRAISED SHORT RIB
SLOW ROASTED PRIME RIB

Brandy Peppercorn Sauce
Rosemary & Roasted Shallot Demi-Glaze
Roasted Garlic Compound Butter
Balsamic Onion & Roasted Tomato Jam

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BRANZINO | STRIPED BASS | ATLANTIC SALMON | TUNA STEAK
BLUESTONE CRAB CAKES | CRAB STUFFED FLOUNDER

Orange Ginger Glaze
Lemon Caper Beurre Blanc
Charred Scallion & Tomato Relish
Sesame Garlic

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SURF AND TURF

SINGLE ENTRÉE OPTION AVAILABLE IF SELECTED FOR SITDOWN SERVICE

Selection of 6oz. Prime Center Cut Filet Mignon or Braised Short Ribs

Served With Your Choice Of One:

Atlantic Salmon
Grilled Jumbo Shrimp

Jumbo Lump Crab Cake
Petit Lobster Tail

Dessert Bar

EACH STATION IS INCLUDED IN YOUR PACKAGE

BUILD YOUR OWN SUNDAE & ADULT FLOAT BAR

Chocolate & Vanilla Ice Cream + 6 Toppings to Make Your Own Sundae Creation

Examples Include: Hot Fudge, Caramel, Seasonal Fruit Jams, Whipped Cream, Strawberries, Bananas, Chocolate Chips, Toasted Coconut, Marshmallows, Pretzels, Toasted Peanuts

Classic Soda Floats Paired with an Adult Topper

Root Beer, Coke & Orange Soda with Kahlua, Baileys & Vanilla Vodka

MILK & COOKIES BUTLERED

The Perfect Late-Night Snack

COFFEE BAR & WEDDING CAKE

Regular & Decaf Coffee Served Alongside Your Wedding Cake

Choose 1 of the Following to Include

MINIATURE DESSERT DISPLAY

Seasonal Selection of Bite Sized Desserts

Examples Include: Parfaits, Brownies, Tarts, Cupcakes, Cookies

MINIATURE PIE STATION

Assortment of Classic Pies Topped with Fresh Whipped Cream

Examples Include: Pecan, Assorted Fruit, Chocolate